



## **PECORINO MOLITERNINO "MONTAGNA"**

A semi-hard sheep's milk cheese from Sardinia, Italy. Aged around 5-8 months, it is soft and creamy in texture, slightly acidic with a sharp sheep's milk flavour. Comparable to parmigiano, bitey with a spicy citrus kick.

### **Key Facts**

**Origin:** Sardinia, Italy

**Milk:** Sheep

**Rennet Type:** Animal rennet

**Style:** Semi-hard

**Classification:** Artisan

**Shelf Life:** 7-10 days, this product is cut to order

**Goes well with:** Chardonnay, Riesling

**Similar cheeses:** Manchego, Parmigiano Reggiano

### **Details**

Pecora Sarda, regarded as one of the best breeds of sheep, originating in Sardinia. Known for their high-yielding milk volumes and ability to acclimatise between coast-line grazing and high mountain terrains, resulting in a rich, wholesome milk offering a clean yet complex flavour profile.

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